

STARTERS to share

Iberian ham croquettes (5 u)	16
     	
Creamy tuna salad	18
  	
Gilda with the Palacio's sea bass (1-2 p)	17
 	
Lobster salpicón	36
	
Fried egg, baked potato, red shrimp	26
   	
Crispy pork belly	16
	
Codfish friters (5 u)	15
    	
Bluefin tuna tartar with citrus dressing	23
 	










THE GARDEN of Palacio

Roasted leeks with its dressing	16
  	
Grilled lettuce hearts with Mediterranean vinaigrette	16
	
Assorted garden tomatoes, EVOO and spring onions	19
Salt-roasted beets, pickled carrots and orange	18
	


AUTHENTIC MADRID fine offal and stews

Millefeuille of crispy pig's ear with brava sauce	17
	
Breaded lamb sweetbreads	17
 	
Tripe, paws and snout	21
   	






MADRID SPANISH SEAFOOD MARKET a glance at the sea

Turbot roasted in oil with its pil pil and fried garlic	38
 	
Grilled sea bass (1-2kg)	42/kg
	
Hake cheeks in green sauce	37
	
Squid stew	26
 	
Grilled red shrimp, coarse salt (8 u)	32
	
Fideuá of rock fish (min 2 p)	24/p
 	





MEAT AND WILD GAME CUISINE of proximity

Roasted suckling pig with demi - glace	36
	
Roasted suckling goat shoulder	35
Matured beef loin (800 - 1kg)	78
  	
Pickled partridge (upon market availability)	28
Buttermilk marinated free-range chicken	26
  	

GUARNITIONS on the table

Sautéed seasonal vegetables	8
French fries	5
  	
Piquillo peppers confit	8
	
Creamy mashed potatoes	5
	

SAUCES classics for dipping

Romesco	3
 	
Demi - Glace	4
	
Roasted garlic alioli	3
	

Prices in € | VAT incl.

Allergy information available upon request.
 This establishment complies with the Royal Decree 1420/2006, dated December 1st, on the prevention of anisakis parasitosis.
 The dishes can be adapted to a vegan diet upon request.
 We use locally produced fresh eggs.
 All of our seafood comes from fisheries that meet International Sustainability Standards.
 All of our meat products are locally produced.

